

APERITIFS

Gin/Vodka Martini | 13.7/15
Tanqueray/Black Cow, Vermouth, olives, lemon twist, onion

Black Cow Negroni | 13
Black Cow vodka, Vermouth, Italian bitters

Joseph Perrier Champagne | 14.5
Cuvée Royale, France NV

TO SHARE WHILE PERUSING

Smoked almonds | 5

Green Nocellara olives | 6

Green and purple olives, harissa,
guindilla peppers | 7

Padrón peppers,
Maldon sea salt | 6

Tortilla chips, guacamole,
tomato salsa | 7.5

Artichoke dip, grissini | 8.5

Red pepper hummus,
grilled pitta | 8.5

STARTERS

Creamed cauliflower soup, truffle dressing *(pb)* 7.5

Deep fried panko breaded Brie, cranberry sauce *(v)* 8.5

Artisan goats cheese, pumpkin relish,
smoked almonds, crispbread *(v)* 11.5

Pulled pork croquettes, apple purée 12.5

Ham hock and chicken terrine, port marinated
cranberries, sourdough 12.5

Cured Scottish salmon, pickled cucumber,
mustard dressing, rye 15

MAINS

Roast celeriac, wild mushrooms and shallots,
cavolo nero, chestnut sauce *(pb)* 18.5

Butternut squash tortellini, sage, pine nuts *(pb)* 19

Pan fried fillet of Cornish plaice, crispy squid,
crushed new potatoes, preserved lemon 26

Double British beef burger, Cheddar, tomato relish
pickles, French fries *(add smoked bacon 2)* 22

Buttermilk fried chicken burger, house sauce,
pickles, French fries *(add smoked bacon 2)* 22

Slow braised hog cheeks, roast garlic mash,
sprout tops, crispy sage, braising juices 24

Suffolk chicken breast, potato gratin, baby
artichokes, truffle jus 26

Flat iron steak, chunky chips, chimichurri 27

Duck breast, fondant potato, roast purple carrot,
anise purée, red wine jus 27

SIDES 6.5

Braised red cabbage

Honey glazed parsnips

Tenderstem broccoli, almonds

Truffle cauliflower cheese

Mixed leaf salad,
lemon dressing | 4.5

Sweet potato wedges, chive and
rosemary crème fraîche

Truffle and Parmesan fries

Chunky chips

DESSERTS 8

Christmas pudding, orange, brandy custard

Sticky toffee pudding, butterscotch sauce, vanilla ice cream

Raspberry frangipane tart, raspberry sorbet

Chocolate, almond and orange cake *(pb)*

SELECTION OF ICE CREAMS AND SORBETS

ICE CREAMS 6.5

Vanilla | Chocolate | Rum and raisin

SORBETS 6.5 *(pb)*

Raspberry | Green apple | Passion fruit

BRITISH CHEESEBOARD

For one 15 | For two 28

Black Cow Cheddar, Colten Basset Stilton, Tunworth; *pear chutney, grapes, celery, walnut bread*

(pb) plant based | (v) vegetarian

All our fish is responsibly sourced and wherever possible, purchased from British fishing ports. Our dish names don't always mention every ingredient. Please let our team know if you have any allergies and for full allergen information go to thebotanistbroadgate.com.

All prices include VAT. An optional 12.5% gratuity will be added to the final bill.



THE BOTANIST
BROADGATE CIRCLE

SODA ROOM
DOWNSTAIRS
AT THE BOTANIST
COCKTAIL LOUNGE
LATE NIGHT PARTY VENUE



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